

ESTATE SELECTION

From our own vines in the heart of Curicó Valley, these wines are born with freshness, great expression and youngness. They reflect with honesty its origin and the Aresti essence.



MERLOT

Origin:

After a long, hot and dry summer, grapes are harvested in April from specifically selected vineyards of the central valley, where with the help of bluish skies and sunny days we obtain ripe and rich grapes. Vineyards are grown using a T-shaped trellis system that yields about 12 grape tons per ha.

Winemaking:

Grape bunches are harvested by hand; then soft destemming and crushing is followed by fermentation in stainless steel tanks for 8 days at 25° to 26°C. After fermentation, the refined wine maturing process begins, part of which occurs in wood barrels. This process achieves the perfect balance between the fruits, its varietal characteristics, and oak notes.

Tasting Notes:

This Merlot has a deep red color with intense aromas of fresh fruits, such as raspberry and touches of vanilla. It's a medium- bodied wine, sweet tannins in mouth and a pleasant end.

Food Paring:

It can be served with red meats, cheese and pasta. Ideal serving temperature: 14° – 18° C.

Technical Information

Merlot 85%
Other Varieties: 15%
Apellation: Curico Valley
Alcohol: 13.0%
Residual Sugar: 3,5 g/l
Ph: 3.6

ARESTI
— PASION FAMILIAR —